



## Pizza Bread Rolls with Arugula Butter

### Basic Recipe for Yeast Dough

1 kg flour, 400 ml lukewarm water, 30 g Yeast, 100 ml olive oil, 2 table spoons sugar, 2 table spoons salt

Stir the yeast, the sugar and the water in a big bowl. Let sit for about 10 minutes. Add half of the flour and dispense with a kitchen machine. Die Hälfte des Mehls dazugeben und mit dem Knethaken der Küchenmaschine verkneten. Put the rest of the flour, the oil and salt into the bowl and slowly knead until you get a shiny dough.

Let the dough rise at a warm place covered with a kitchen cloth. When the dough has doubled its volume knead it with your hands to beat off the air.

Form balls in the size of a table tennis ball and cut them in half. Roll the little pieces of dough in a mixture of corn flour, polenta and wheat grid and place them on a baking sheet.

Let rise again for about 20 minutes and then bake in the preheated oven (200 °C) for about 15 minutes.

### Arugula Butter

250 g butter at room temperature, 1 handful finely chopped arugula, ½ clove pressed garlic, salt and pepper.

Mix all ingredients in a blender for 5 minutes. Fill into little bowls and put in the fridge until used.